

AUGUST Dinner

Weeknights from 5.30pm

Snacks

Local rock oysters [<i>each</i>] <i>natural with lemon</i>	4
<i>pink pepper & eschalot mignonette</i>	4.5
Flinders Rangers sprouted katana wheat sourdough <i>our butter - lightly salted</i>	5
Yellow fin tuna flaxseed cracker <i>avocado, sesame & ginger</i>	8
Steak tartare <i>mustard miso, pickled onion rings & crisps</i>	14
Lomo, spice cured & aged pork loin <i>Centennial pickles, charred eggplant & sourdough</i>	16
Crystal Bay prawns <i>fried with fennel salt, ginger & shallot</i>	19

Salads & Starters

Caramelised endive & pear salad <i>local aged prosciutto & buffalo curd</i>	24
King trout pastrami <i>roast baby beets, horseradish buttermilk</i>	26
Terrine of goose and duck <i>rhubarb relish, winter herb salad</i>	27
Roast scallops, carrot puree & oxtail jus	28
Pot roast pork belly & slow cooked octopus <i>confit peppers, jalapenos & lime</i>	28
Wood Fired Oven Flatbreads	
Tomato passata, mozzarella & basil flatbread <i>add prosciutto or chilli prawns</i>	20 6
Brussel sprout, salsa verde, green chilli & fontina flatbread	22
Lamb, grilled eggplant puree, tomato, majoram & feta flatbread	25

Mains

Mushroom tagliatelle pasta <i>winter onions, baby kale & thyme</i>	32
<i>add duck confit</i>	7
Market fish, watercress salad & lemon <i>fried in soda batter, citrus aioli & fries</i> <i>or</i> <i>grilled with a salad of fennel, mint & radish, blood orange vinaigrette</i>	35
Pan fried Cone Bay barramundi <i>pumpkin puree, sage & almond butter</i>	38
Roast holmbrae chicken* <i>Half</i>	39
<i>Swiss chard, leeks & black vinegar jus</i> <i>Whole</i>	64
Blackmore full blood wagyu beef & ale pie <i>creamed potato, smashed Swede & dark ale</i>	38
Grilled grass fed O'Connor Angus minute steak 150g	40
Roast fillet of O'Connor grass fed Angus beef 200g	46
Grilled Rangers Valley wagyu Angus cross neck fillet 200g MS 7+	56
<i>all served with potato puree, greens, burnt onion & parsley butter, pepper jus</i>	
Slow cooked lamb shoulder to share for 2* <i>roast cauliflower, salsa verde & za'atar</i>	72

*Please allow 30 minutes

Sides

Mixed leaf, citrus vinaigrette	9
Fries with herb sea salt	9
Roast sprouts & bacon	12
Crushed Dutch creams, fried skins & crème fraiche	14

Desserts

Custard & rhubarb slice <i>Mille feuille of vanilla custard & poached rhubarb, vanilla bean ice cream</i>	16
Steamed treacle sponge pudding <i>crème anglaise & raspberry Chantilly</i>	16
Citrus shortbread <i>white chocolate mousse, ruby grapefruit & mandarin sorbet</i>	16
Centennial waffles <i>the classic, fudge ice cream, vanilla cream & butterscotch sauce</i> <i>or</i> <i>Zokoko chocolate mousse, salted caramel & white chocolate chip ice cream</i>	16 18
Petits Fours	9

Cheese

One - 16 | Two - 22 | Three - 28 | Four - 34

A selection of local and international artisan
cheese, seasonal fruit chutney & fruit toast

Brunch is now available on weekends from 10am to 12pm,
including our Unlimited** Mimosa 2 Course Brunch for only \$70 per person!

Please advise your waiter of any dietary requirements or food allergies prior to ordering.

Please note a 1% surcharge applies on all Visa, Mastercard & American Express transactions.

** Beverages served subject to RSA

Unlimited filtered still & sparkling water is available for \$5 per person.

HOTEL
CENTENNIAL

DINNER